



\$40 Tasting Menu

ANTIPASTI

Broccoli Cesare Salad
with toasted hemp seeds & ricotta salata

or

Minestra Verde
with garlic crostino & a drizzle of chili oil

SECONDI

Lamb Shank “Cacciatore”
with gnocchi alla Romana

or

Seared Albacore Tuna
with San Giuseppe sauce
(contains shellfish)

DOLCE

Italian “Domenica”
with vanilla gelato, caramel,
chocolate brownie, banana & candied walnuts

or

Apple & Polenta Cake
with rosemary brown butter icing

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Broccoli Cesare Salad
with toasted hemp seeds & ricotta salata

or

Minestra Verde
with garlic crostino & a drizzle of chili oil

PRIMI

Rigatoni with pork rib
“Sunday Gravy” & asiago

or

Pappardelle with local squash cream,
spinach, pecorino pepato & toasted amaretti
breadcrumbs

DOLCE

Italian “Domenica”
with vanilla gelato, caramel,
chocolate brownie, banana & candied walnuts

or

Apple & Polenta Cake
with rosemary brown butter icing

BC VQA Wine Pairing

Arneis, 2016

Moon Curser Vineyards, Osoyoos

Dry white with orchard fruit, citrus & good acidity. In Italian it means “little rascal”.

gls /10 btl /42

Dolcetto, 2017

Moon Curser Vineyards, Osoyoos

Medium bodied & juicy red with dark fruits and a hint of almond. True to its Italian roots

gls /10 btl /42

BC Craft Brewery Guild Pairing

Farmhand Saison, Driftwood, Victoria

Belgian style, fruity, malty. Great with food.

7.5 /pint